B9978-5

User manual

Oven

Thank you for choosing one of our high-quality products.

To ensure optimal and regular performance of your appliance please read this instruction manual carefully. It will enable you to navigate all processes perfectly and most efficiently. To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.

We wish you much joy with your new appliance.

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Subject to change without notice

User Instructions

Safety information

Electrical safety

- This appliance must only be connected by a **qualified installation engineer** .
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must **only be carried out by qualified service engineers** . Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Care Department or your dealer.

Children's safety

- Never leave small children unattended while the appliance is in operation.
- To protect against unauthorised use the appliance is equipped with a switch-on lock.
- Children should be supervised to ensure that they do not play with the appliance

WARNING!

Accessible parts become hot during use, to avoid burns young children should be kept away

Safety during use

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety
- This appliance should be used only for normal domestic cooking, roasting and baking of food.
- Be careful if connecting electrical appliances to sockets near to this appliance. Electrical leads must **not** be caught under the hot oven door.

WARNING!
Risk of burns! The oven interior becomes hot when in use. Care should be taken to avoid touching heating elements inside the oven.

- If you use ingredients containing alcohol in the oven, a slightly flammable mixture of alcohol and air may ensue. In this case, be careful when opening the door. Do not handle any sources of heat, sparks or naked flames when doing so.

How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place a baking tray or saucepan etc. on the floor, as otherwise the oven enamel will be damaged by the heat build-up.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to and discoloration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.

- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could cause damage to the enamel.
- Do not leave dishes uncovered in the oven after switching off the cooling fan. Moisture may form inside the oven or on the glass door and also get onto the units.

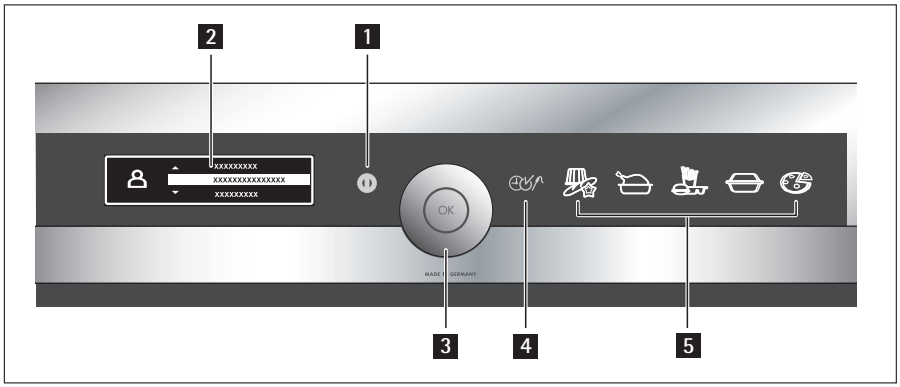
Information on the oven enamel
Changes to the colour of the oven's enamel surface as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in terms of warranty law.

General view

1 Control panel
2 Oven door

Control panel

Overview



1 ON/OFF-Button: to switch on, press and hold for longer
2 Display
3 Turning knob with OK button to select a menu option
4 Additional functions key
5 Sensor button to select a cooking category

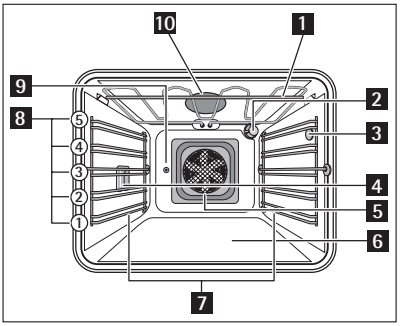
Display

The information shown in the display varies according to the oven's operating status. If the oven has been switched off, the time of day is shown. If the oven is still hot, a bar appears in the display and shows the residual heat remaining in the oven.
When the oven is switched on, the display shows the menu and information about the oven's operating status.

Symbols	
	Minute Minder
	Time of Day
|→|	Duration
→|	End Time
|→	Running Time
	Oven Temperature
	Calculation
	Rapid Heat Up
	Temperature Display

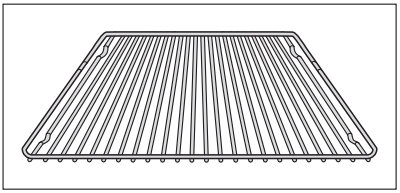
Oven layout

1 Top heat and grill elements
2 Oven light
3 Meat probe connector
4 Oven light
5 Ring heating element, fan
6 Bottom oven element
7 Side rails, removable
8 Oven levels
9 Rotary spit drive mechanism
10 Smell Filter



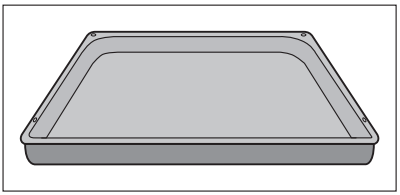
Oven accessories

Non-stick oven shelf
For cookware, cake tins, roasts and food to be grilled.



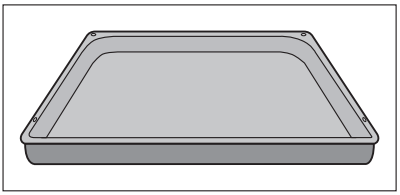
Drip pan

For baking and roasting or for use as a tray to catch fat.



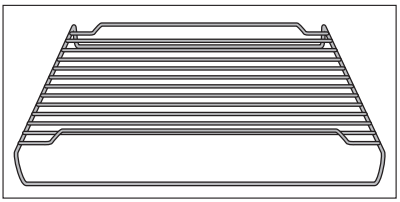
Non-stick drip pan

For baking and roasting or as a tray to catch fat



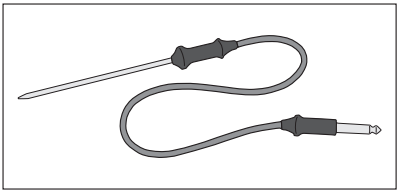
Grill shelf

Insert for the drip pan for roasting and grilling



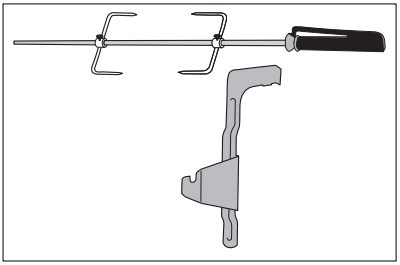
Meat probe

For determining exactly how well done pieces of meat are during cooking.



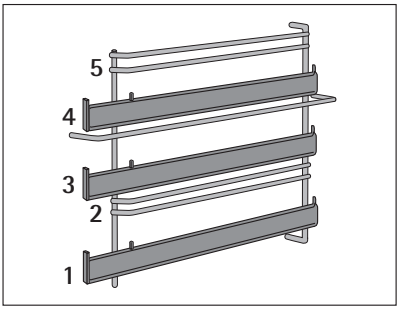
Rotary spit with support

For roasting larger joints of meat and poultry.



Triple oven shelf runners

2 Side rails with 3 telescopic runners



The electronic oven controls

Menus and operation

You use the menu to operate the oven. The Main Menu contains:

Main Menu
Auto Cooking
Heating Functions
Cleaning Menu
Basic Settings
Specials

Selecting the menu options

- Turn the knob clockwise to get to the next function.
- Turn the knob anti-clockwise to get to the previous menu option.

Opening the main menu

Press the On/Off button to get to the main menu. The Auto Cooking function is selected by default.

Opening the menu Auto Cooking

Press the On/Off button to get to the main menu. The Auto Cooking function is selected by default.

1. Press the sensor key for the category you want.
2. Use the knob to select the menu or subcategory you want.
3. Follow the instructions in the display.

Selecting a menu option in the menu

1. Select the menu option you want by turning the knob.
2. When the menu option you want is shown in the display, press the OK button to call it up.

"Back" at the end of each menu takes you back to the previous menu

Auto Cooking

General

The menu "Auto Cooking" Is divided into five subcategories. Use these categories to select the optimum setting for a variety of dishes. Press the relevant sensor key. The categories are divided into various subcategories and dishes, which are then programmed with the appropriate settings.

Refer to the supplier quick guide for an overview of all the categories and dishes from the Auto Cooking menu. For help on how the dishes have been classified into the various categories, see the supplied Cooking and Baking Overview.

Symbol	Category
	Baking
	Roasting
	Convenience
	Oven dishes
	Pan pizza

Principle

With Auto Cooking , the oven calculates the cooked time needed.
Unlike conventional cooking, you do not need to set a type of heat or cooking time. Instead, you simply select the desired food type from the category menu.

" You can use Auto Cooking on one oven level only.
Only use the fat filter when roasting! Otherwise the oven cannot calculate an optimal cooking time.
To attain optimum results, you should use the recommended cookware and/or accessories. You can find further information in the section Tips, Charts and Advice.

Heating Functions

To manually set Heating Functions and cooking temperature.

Heating Functions	
Fan Cooking	For baking on up to three levels simultaneously. Set the oven temperatures 20 – 40° lower than Conventional Cooking
Conventional Cooking	For baking and roasting on one level
Pizza Setting	For baking on one oven level dishes that require more intensive browning and a crispy base. Set the oven temperatures 20 – 40° lower than Conventional Cooking
Turbo Grill	For roasting larger joints of meat or poultry on one level. Also suitable for gratinating and browning.
Turbo Grill + Spit Roast	Especially for poultry, temperature setting 190-210°C
Economy Grill	For grilling flat foods which are placed in the middle of the rack and for toasting.
Economy Grill + Spit Roast	For grilling a chicken or small rolled roasts
Dual Grill	For grilling flat foods in large quantities and for toasting.
Dual Grill + Spit Roast	For grilling two chickens or one rolled roast
Bottom Heat	For baking cakes with crispy or crusty bases.
Slow Cook	For preparing particularly tender, succulent roasts

Specials

For selecting additional heating functions

Special functions
Defrost
Drying
Keep Warm
Preserving
Plate Warming

Basic Settings

To change different oven Basic Settings.

Basic Settings	
Set Time of Day	To set current time on the clock
Display Contrast	Adjusts the display
Display Brightness	Adjusts the display
Set Language	
Buzzer Volume	
Key Tones	Switches key tones on or off
Alarm/Error Tones	Switches alarm tones on or off
Smell Filter	Smell Filter Activating or deactivating
Calibration	Adapts oven to the kitchen environment, e. g. after moving house
Service	Indicates the version of the software, the configuration and the period of operation
Factory Settings	Resets all basic settings to the original factory settings

Cleaning Menu

Pyrolytic cleaning and other functions.

Cleaning menu	
Pyrolytic	To clean the oven using pyrolytic cleaning
Cleaning Assistant	Reminds you of various points that should be noted prior to pyrolytic cleaning. Can be switched on or off.
Cleaning Reminder	Recognises when pyrolytic cleaning is required and alerts the user to this fact. Can be switched on or off.

Additional Functions

You can use the Additional Functions key to set the available Additional Functions.

Additional functions menu
Minute Minder
Key Lock
Duration / End Time
Meatprobe

Operation

Before using for the first time

Before using the oven, the language, then the display contrast, brightness and the current time must be set first.

When turning the oven on for the first time, " SET LANGUAGE" will appear on the display after a few seconds.

1. Use the turning knob to select the desired setting
2. Then press the OK button to confirm your selection.

Select the additional required settings in the same way.

Adapting oven to the kitchen environment

For optimal results using "Auto Cooking" the oven must be adjusted to suit the surroundings. This process is called Calibration and takes approximately 4 hours.

The oven does not need to be calibrated if you only want to use it for conventional cooking.

Please take note of the following points prior to Calibration

- **The Calibration must take place at a room temperature below 35°C** .
- For Calibration , install the oven into its **final location** .
- For the Calibration , connect the oven to the mains supply that will always be used.
- The supplied shelf runners must be mounted. (see instructions in the chapter "Cleaning and Care")
- If the oven location, electrical connection or other above mentioned aspect is changed, the oven must always be recalibrated so that the function "Auto Cooking" delivers optimal results.

You will find calibration in the "Basic Settings", "Calibration" menu.
After calibration, the appliance is ready for use as soon as it has cooled down.

Initial cleaning

The oven should be thoroughly cleaned prior to first use. Also wipe out all parts and the interior with a solution of water and washing-up liquid.

Do not use sharp or abrasive cleaning agents. These could damage the surface.

Switching on and off

– Press the ON/OFF button.

If the oven has been switched off, the time of day is shown. If the oven is still hot, a bar appears in the display and shows the residual heat remaining in the oven.

Auto cooking

1. Switch the oven on.
2. Select the main category you want by using the sensor buttons.
   – The available dishes or sub-categories are shown.

3. Select the category you want or the dish directly.
4. Follow the instructions in the display.

Example: Calzone - frozen

1. Switch the oven on.
2. Select the sensor field for Pizza.
   - Four different types of pizza are shown.

3. Select Frozen Pizza by turning the knob. Press the OK button to call up the sub-
4. category.
   - You can choose from three different types of frozen pizza.

5. Select Calzone by turning the knob.
6. Then press the OK button to call up this dish.
7. Follow the instructions in the display.

When the calculated time for the dish has elapsed, you can prolong the cooking process for up to 5 minutes if it needs more time.

Conventional baking and roasting

1. Switch the oven on.
2. With the knob and the OK button, select Heating Functions.
   - The oven functions are shown.
3. Select the function you want.
   - A suggested temperature is shown in the display.

4. Turn the knob to change the temperature, if required.
5. Then press the OK button to confirm the oven temperature.
6. Press the additional functions button.
   - The cooking time is shown in the display.

7. Turn the knob to set the cooking time.
8. Ppress the OK button to confirm the cooking time.
   - The end time indicator flashes.
9. Turn the knob to set the end time.
10. Press the OK button to confirm the end time.
    - The oven begins to heat or automatically turns itself on and off at the time you set.

When the set time has elapsed you can prolong the oven function with the set temperature for up to 5 minutes if it needs more time.

Changing the temperature during the cooking process

1. To change the temperature later on, turn the knob to the right.

2. The frame within the display only marks the right-hand section in which the current temperature is shown. Confirm by pressing OK.
3. The triangle next to the current temperature flashes. You can set the new temperature you want only by turning the knob.
4. Confirm the new temperature by pressing OK.

The set oven function continues at the new temperature.

Changing the oven function during the cooking process.

1. To change the oven function later on, turn the knob to the left.
2. The frame within the display only marks the left-hand section in which the current oven function is shown. Confirm by pressing OK.
3. Set the new oven function by turning the knob.
4. Confirm the new oven function by pressing OK.

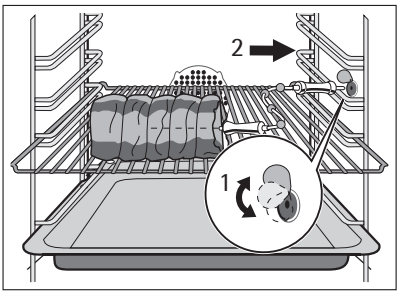
The new oven function starts at the corresponding suggested temperature. You can change this temperature.

Meatprobe

When the meat probe is used, the oven automatically turns off when the desired temperature has been reached.

Caution: only the meat probe supplied may be used! If replacing, please use only original spare parts

1. Turn the oven on.
2. Stick the meat probe into the meat. The tip of the meat probe must be located in the middle of the joint.



3. Insert the meat probe plug into the socket on the side wall of the oven as far as it will go.
   - The display will indicate a suggestion for the core temperature.

4. Turn the knob to set the required core temperature.
5. Then confirm the temperature with the OK button.
6. Set the oven function and the required oven temperature.

The core temperature is displayed from 30°C.

A provisional finish time is calculated, depending on the quantity of food, the set oven temperature (min. 120°C) and the mode. This process can take approx. 30 min and is updated in the display in the course of the cooking process. For the system to work, it is essential that the meat probe is in the meat and in the socket at the start of the cooking process and that it is not removed during the cooking process.

Changing the core temperature later on

- Press the additional functions button repeatedly until the set core temperature appears in the display.
- Change the temperature with the knob if necessary.

Setting the countdown timer

You can set an alarm by using the function Minute Minder.

1. Press the additional functions button repeatedly until Countdown Timer appears in the display.
2. Turn the knob to set the time you want the alarm to sound.
3. Then press the OK button and the time will count down.

Press the OK button to switch off the alarm.

Key Lock

You can turn Key Lock on and off using the additional functions button. The activated key lock prevents inadvertent changing of settings.

1. Press the additional functions button repeatedly until KEY LOCK appears in the display.
2. Follow the instructions in the display.

Switch-on lock

The appliance can be locked using the "switch-on lock" function. This can prevent e. g. children switching on the appliance.
No function may be selected. Close the door if necessary.

Switching the switch-on lock on/off

- " Backen" Press and Pizza together until you hear a signal.

Appliance locked appears briefly in the display.

Automatic switch-off of the oven

If the oven not switched off after a certain time, or if the temperature is not modified, it switches off automatically.

The oven automatically switches itself off when the operating temperature is:

- 30 - 120° C after 12.5 hours
- 120 - 200° C after 8.5 hours
- 200 - 250° C after 5.5 hours
- 250 - max °C after 3.0 hours

Using the appliance after automatic switch-off

Press the OK button on the knob

Smell Filter

The Smell Filter is activated in the "Basic Settings" menu. If the Smell Filter is switched on, it will start automatically during baking and roasting. When the relevant process is complete, the Smell Filter automatically switches itself off again.

The filter is deactivated when the appliance is set to the factory settings.
If the Smell Filter is switched on, the oven uses more energy.
Even if the Smell Filter is switched off, it will switch on after every 100 hours of operation during baking or roasting in order to clean itself.
The Smell Filter operates during pyrolytic cleaning of the oven, even if it is switched off at the time of cleaning.

1. Select "Basic Settings" from the Main menu.
2. Then press the OK key to call up this menu.
3. Use the Selector to select "Smell Filter".
4. Then press the OK key to make the changes.
5. Use the Selector to activate (ON) or deactivate (OFF) the filter.
6. Press the OK key to confirm the setting.

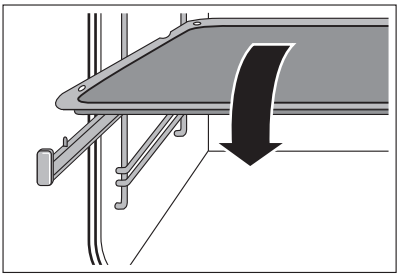
The setting is changed.

Inserting the shelf, baking tray and drip pan

To increase shelf runner safety/ all insertable components have a small curved **indentation at the bottom of the right and left-hand edges.**
Always insert insertable components so that this **indentation is at the back** of the oven interior. This indentation is also important for preventing the slide-in components from tipping up.

Insert the baking tray or drip pan:

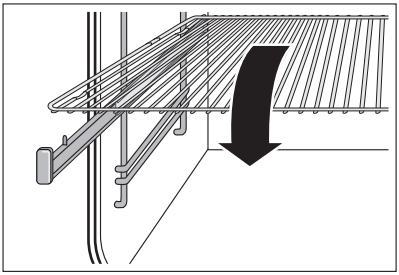
Slide the baking tray or drip pan between the guide bars of the selected oven level.



Inserting the shelf:

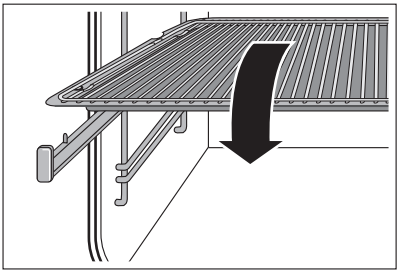
Insert the shelf so that the feet point downwards.
Slide the shelf between the guide bars of the selected oven level.

The raised rim around the rack is an additional device to prevent cookware from slipping off.



Inserting the shelf and drip pan together:

Place the shelf on the drip pan. Slide the drip pan **between** the guide bars of the selected oven level.

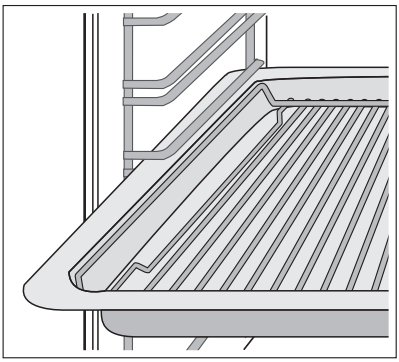


Grill-Set

The Grill-Set comprises of the grill shelf and the roasting pan. The grill shelf can be used on both sides.

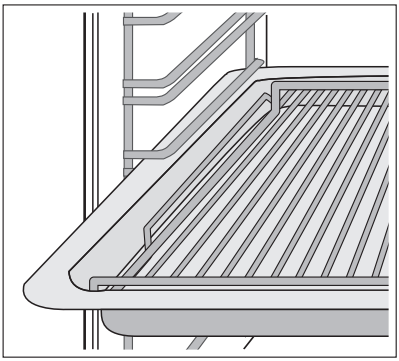
For roasting **larger meat pieces** or **poultry** on one level, insert the grill shelf right to the back (at the bottom) of the roasting pan.

1. Insert the grill shelf into the roasting pan so that the shelf is located at the bottom.
2. Push the roasting pan with the inlaying shelf between the guide bars of the selected oven level.



For grilling **flat foods** in large quantities and for **toasting** , insert the shelf at the top of the roasting pan.

1. Insert the grill shelf into the roasting pan so that the grill shelf is level with the edge of the roasting pan.
2. Push the roasting pan with the inlaying shelf between the guide bars of the selected oven level.

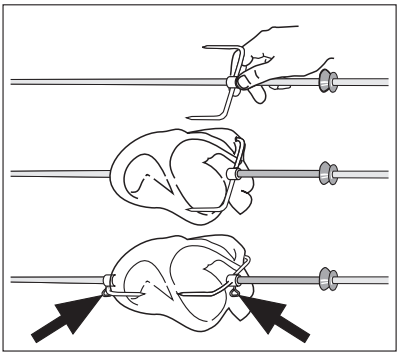


There is a risk of burns when removing the roasting pan from the hot oven!

Rotary spit

Attaching the food to be grilled

1. Place a fork on the rotary spit.
2. Slide the item to be grilled and the second fork onto the spit.

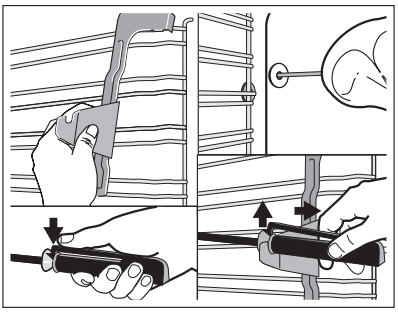


Place the item to be grilled in the middle.

3. Screw on the fork.

Inserting the rotary spit

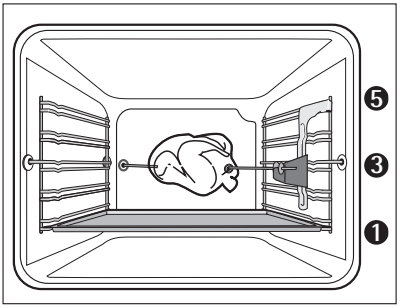
1. Insert the drip pan into the lowest oven level.
2. Insert the rotary spit covering into the 5th level from the bottom at the front right.
3. Attach the handle and press the retainer down.



The clip must be kept pressed down to keep the handle secure on the rotary spit.

4. Press the end of the spit into the drive socket on the left-hand side of the rear wall.
5. Place the groove in front of the handle on the notch provided on the rotary spit support.
6. Remove the handle.

7. Set the heating function and desired temperature in accordance with the instructions provided in the rotary spit table.



Make sure that the rotary spit turns.

Removing the rotary spit

To remove the rotary spit, make sure the handle is attached again. The rotary spit is very hot when the cooking process has ended!

When taking it out, there is the risk of burns!

Turn off the appliance.

Tips, charts and information

You can use this appliance to cook manually, conventionally, or with the automatic function.
Choosing the right oven level is important for both methods. To help, the numbers of the oven levels are marked on the inside of the oven door.
The charts for conventional baking and roasting are for your reference only. As the new appliance may have a different baking and roasting pattern to other appliances, you may need to adjust your usual settings (temperatures, cooking times) with the help of the recommendations.

Auto Cooking

To attain optimum results, you should use the recommended cookware or accessories.

Baking, Home Baking

Sponge Cake

Type	Ovenware	Accessories	Notes
-	Spring form	Shelf	Batter with no or very little fat content
Flat sponges, Swiss roll			conventional

Yeast Plait

Type	Ovenware	Accessories	Notes
-	-	Tray	1 piece

Cake Tray

Type	Ovenware	Accessories	Notes
-	-	Tray	Tray completely filled, no roasting tray

Cake Tin

Type	Ovenware	Accessories	Notes
-	cake tin	Shelf	Various types of cake which are baked in tins.
Shortcrust bases			conventional

Tarte

Type	Ovenware	Accessories	Notes
	Tart tin Spring form	Shelf	Cakes with minimal topping, e.g. jam

Pie/Quiche

Type	Ovenware	Accessories	Notes
-	Quiche tin Spring form Tart tin	Shelf	

Strudel

Type	Ovenware	Accessories	Notes
-	-	Tray	1 piece,

Fruit Cake

Type	Ovenware	Accessories	Notes
-	Square tin Spring form	Shelf	with dried fruit

Pastry

Type	Ovenware	Accessories	Notes
Sweet	-	Tray	multiple pieces
Salty	-	Tray	multiple pieces

Bake cookies and biscuits the traditional way!

Bread

Type	Ovenware	Accessories	Notes
Tin	Bread tin	Shelf	1 tin
Tray	-	Tray	1 tin

Type	Ovenware	Accessories	Notes
Flat Bread	-	Tray	1 or 2 pieces (e.g. baguettes)

Rolls

Type	Ovenware	Accessories	Notes
Savoury	-	Tray	multiple small pieces
Sweet	-	Tray	multiple small pieces, e.g. sweet yeast rolls

Cake Special

Type	Ovenware	Accessories	Notes
Victoria Sponge Cake	-	-	English speciality

Roasting

Beef/Lamb/Game

Type	Ovenware	Accessories	Notes
Top Side Beef	Roasting tin	-	Select the desired degree of cooking (Rare, Medium or Well-done)
Scandinavian Beef	Roasting tin	-	Select the desired degree of cooking (Rare, Medium or Well-done)
Roast Beef	Roasting tin	-	Set the weight
Lamb Joint, medium	Roasting tin	-	-
Roast Lamb	Roasting tin	-	Set the weight
Loin of game	Roasting tin	-	-
Roast Game	Roasting tin	-	Set the weight

Poultry/Fish

Type	Ovenware	Accessories	Notes
Boned Poultry	Roasting tin	-	-
Chicken, whole	Roasting tin	-	Set the weight
Turkey, whole	Roasting tin	-	Set the weight
Duck, whole	Roasting tin	-	Set the weight
Goose, whole	Roasting tin	-	Set the weight
Whole Fish	Roasting tin	-	-

Pork/Veal

Type	Ovenware	Accessories	Notes
Loin of pork	Roasting tin	-	-

Type	Ovenware	Accessories	Notes
Roast Pork	Roasting tin	-	Set the weight
Back of Veal	Roasting tin	-	-
Roast Veal	Roasting tin	-	Set the weight

Convenience food

Frozen Potato Types

Type	Ovenware	Accessories	Notes
-	-	Tray	Various potato convenience foods, chips, wedges, croquettes...

Frozen Pastry

Type	Ovenware	Accessories	Notes
Sweet	-	Tray	multiple small pieces
Salty	-	Tray	multiple small pieces

Fresh Pastry

Type	Ovenware	Accessories	Notes
Sweet	-	Tray	multiple small pieces
Salty	-	Tray	multiple small pieces

Rolls/Baguette

Type	Ovenware	Accessories	Notes
Frozen	-	Tray	multiple small pieces
Not frozen	-	Tray	-

Frozen Fish/Meat

Type	Ovenware	Accessories	Notes
Fish au Gratin	Heat-resistant dish	Shelf	-
Breaded Fish/Meat	-	Tray	multiple small pieces, e.g. fish fingers, cordon bleu

Frozen Pie/Quiche

Type	Ovenware	Accessories	Notes
-	-	Tray	-

Potato Dishes

Type	Ovenware	Accessories	Notes
Frozen	Heat-resistant dish	Shelf	-
Fresh	Heat-resistant dish	Shelf	-

Pasta Dishes

Type	Ovenware	Accessories	Notes
Frozen	Heat-resistant dish	Shelf	-
Fresh	Heat-resistant dish	Shelf	-

Rice Dishes

Type	Ovenware	Accessories	Notes
Frozen	Heat-resistant dish	Shelf	pre-cooked rice
Fresh	Heat-resistant dish	Shelf	pre-cooked rice

Vegetable Dishes

Type	Ovenware	Accessories	Notes
Frozen	Heat-resistant dish	Shelf	-
Fresh	Heat-resistant dish	Shelf	-

Frozen Strudel

Type	Ovenware	Accessories	Notes
-	-	Tray	1 or 2 pieces

Snack

Type	Ovenware	Accessories	Notes
-	-	Tray	multiple small pieces

Oven dishes, home-made

Meat/Fish Casserole

Type	Ovenware	Accessories	Notes
High Casserole	Heat-resistant dish	Shelf	> 4 cm
Flat Casserole	Heat-resistant dish	Shelf	< 4 cm

Potato Dishes

Type	Ovenware	Accessories	Notes
-	Heat-resistant dish	Shelf	-

Pasta Dishes

Type	Ovenware	Accessories	Notes
-	Heat-resistant dish	Shelf	Sprinkle with Parmesan cheese towards the end of the baking time

Vegetable Dishes

Type	Ovenware	Accessories	Notes
-	Heat-resistant dish	Shelf	-

Rice Dishes

Type	Ovenware	Accessories	Notes
-	Heat-resistant dish	Shelf	pre-cooked rice

Sweet Dishes

Type	Ovenware	Accessories	Notes
-	Heat-resistant dish	Shelf	-

Soufflé

Type	Ovenware	Accessories	Notes
One large tin	Heat-resistant dish	Shelf	-
Small Tins	In small tins	Shelf	multiple tins

Au Gratin

Type	Ovenware	Accessories	Notes
-	Heat-resistant dish	Shelf	Sprinkle with Parmesan cheese towards the end of the baking time.

Pizza

Fresh Pizza

Type	Ovenware	Accessories	Notes
Thick	-	Tray	Thick crust, lots of topping (American style)
Thin	-	Tray	Thin crust, little topping (Italian style)
Calzone	-	Tray	

Frozen Pizza

Type	Ovenware	Accessories	Notes
Parbaked	-	Tray	Pizza base, partially baked, without additional topping
Not parbaked	-	Tray	without extra topping
Calzone	-	Tray	-

Fresh Pizza parbaked

Type	Ovenware	Accessories	Notes
-	-	Tray	-

Pizza Snack

Type	Ovenware	Accessories	Notes
-	-	Tray	-

Manual baking and roasting

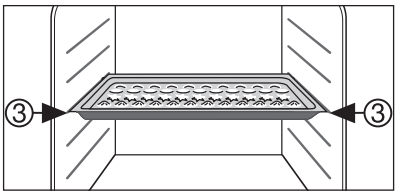
In case you wish to prepare meals with manual settings, the following tables and tips provide useful information. In the tables you will find a selection of dishes with the appropriate settings.

Baking

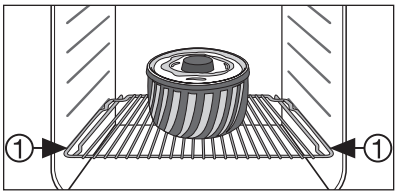
Oven levels

- Baking with Conventional Cooking is possible on one oven level.
- With Fan Cooking you can use up to three baking trays at the same time:

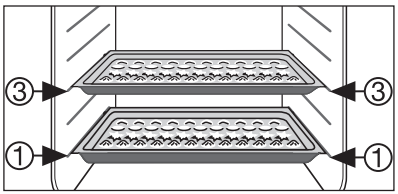
1 baking tray:
e.g. Oven level 3



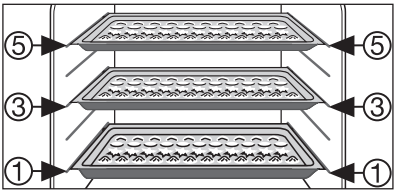
1 baking tin:
e.g. Oven level 1



2 baking trays:
e.g. oven levels 1 and 3



3 baking trays:
Oven levels 1, 3 and 5



Baking tins

- For best Conventional Cooking results, use tins made from dark metal and coated.
- For Fan Cooking you can also use light metal tins.

General instructions

- Insert the tray with the bevel at the front
- With Conventional Cooking or Fan Cooking you can also bake with two cake tins next to one another on the oven shelf at the same time. This does not significantly increase the baking time.

If using frozen food, the inserted trays can warp during the cooking process. This is due to the large temperature difference between the frozen food and the oven temperature. After the trays have cooled, the deformation disappears.

Notes on the baking charts

- The following charts give the required temperature settings, cooking times and oven levels for a selection of typical dishes.
- Temperatures and baking times are for guidance only, as these will depend on the consistency of the mixture, the quantity and the type of baking tin.
- We recommend setting the oven to a lower temperature for the first time and only setting a higher temperature when required, e.g. If the baking is taking too long, choose a higher temperature setting.
- If you cannot find the settings for a particular recipe of your own, look for a similar one.
- If baking cakes on baking trays or in tins on more than one level, baking time can be extended by 10-15 minutes.
- Pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. **You should not change the temperature setting if this occurs** . Different rates of browning even out as baking progresses.

Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking charts

Baking in tins

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Ring cake or brioche	Fan Cooking	1	150 - 160	0:50 - 1:10
Madeira cake/Fruit cakes	Fan Cooking	1	140 - 160	1:10 - 1:30
Sponge cake	Fan Cooking	1	140	0:25- 0:40

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Sponge cake	Conventional Cooking	1	160	0:25 - 0:40
Flan base - shortcrust pastry 1)	Fan Cooking	3	170-180	0:10 - 0:25
Flan base - sponge mixture	Fan Cooking	3	150 - 170	0:20 - 0:25
Apple tart (covered)	Conventional Cooking	1	170 - 190	0:50 - 1:00
Apple cake with lid (2 tins, Ø 20 cm, placed diagonally)	Fan Cooking	1	160	1:10 - 1:30
Apple cake with lid (2 tins, Ø 20 cm, placed diagonally)	Conventional Cooking	1	180	1:10 - 1:30
Savoury flan (e.g. quiche)	Fan Cooking	1	160 - 180	0:30 - 1:10
Cheesecake	Conventional Cooking	1	170 - 190	1:00 - 1:30

1) Pre-heat oven

Baking on one oven level

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Plaited bread/bread crown	Conventional Cooking	3	170 - 190	0:30 - 0:40
Christmas stollen 1)	Conventional Cooking	3	160 - 180	0:40 - 1:00
Bread (rye bread) 1) -first -then	Conventional Cooking	1	- 230 160 - 180	- 0:25 0:30 - 1:00
Cream puffs/éclairs 1)	Conventional Cooking	3	160 - 170	0:15 - 0:30
Swiss Roll 1)	Conventional Cooking	3	180 - 200	0:10 - 0:20
Cake with crumble topping (dry)	Fan Cooking	3	150 - 160	0:20 - 0:40
Buttered almond cake/ sugar cakes 1)	Conventional Cooking	3	190 - 210	0:15 - 0:30
Fruit flan (made with yeast dough/sponge mixture) 2)	Fan Cooking	3	150	0:35 - 0:50
Fruit flan (made with yeast dough/sponge mixture) 2)	Conventional Cooking	3	170	0:35 - 0:50

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Fruit flan (shortcrust pastry)	Fan Cooking	3	160 - 170	0:40 - 1:20
Yeast cakes with delicate toppings (e.g. quark, cream, custard) 1)	Conventional Cooking	3	160 - 180	0:40 - 1:20
Pizza (with a lot of topping) 2)1)	Fan Cooking	1	180 - 200	0:30 - 1:00
Pizza (thin crust) 1)	Fan Cooking	1	200 - 220	0:10 - 0:25
Flat bread	Fan Cooking	1	200 - 220	0:08 - 0:15
Swiss flaky pastry tarts	Fan Cooking	1	180 - 200	0:35 - 0:50
Short pastry biscuits	Fan Cooking	3	150 - 160	0:06 - 0:20
Viennese whirls	Fan Cooking	3	140	0:20 - 0:30
Viennese whirls 1)	Conventional Cooking	3	160	0:20 - 0:30
Biscuits made with sponge mixture	Fan Cooking	3	150 - 160	0:15 - 0:20
Pastries made with egg white, meringues	Fan Cooking	3	80 - 100	2:00 - 2:30
Macaroons	Fan Cooking	3	100 - 120	0:30 - 0:60
Small raised pastries	Fan Cooking	3	150 - 160	0:20 - 0:40
Puff pastries 1)	Fan Cooking	3	170 -180	0:20 - 0:30
Rolls 1)	Fan Cooking	3	160	0:20 - 0:35
Rolls 1)	Conventional Cooking	3	180	0:20 - 0:35
Small cakes (20 per tray) 1)	Fan Cooking	3	140	0:20 - 0:30
Small cakes (20 per tray) 1)	Conventional Cooking	3	170	0:20 - 0:30

1) Pre-heat oven
2) Use drip pan/roasting pan

Baking on several oven levels with the oven function "Fan Cooking"

Type of baking	2 levels	3 levels	Temperature (°C)	Time (h:min)
Cream puffs/éclairs 1)	1 / 4	---	160 - 180	0:35 - 0:60
Cake with crumble topping (dry)	1 / 3	---	140 - 160	0:30 - 0:60
Short pastry biscuits	1 / 3	1 / 3 /5	150 - 160	0:15 - 0:35
Viennese whirls	1 / 3	1 / 3 /5	140	0:20 - 0:60

Type of baking	2 levels	3 levels	Temperature (°C)	Time (h:min)
Biscuits made with sponge mixture	1 / 3	---	160 - 170	0:25 - 0:40
Pastries made with egg white, meringues	1 / 3	---	80 - 100	2:10 - 2:50
Macaroons	1 / 3	---	100 - 120	0:40 - 1:20
Small raised pastries	1 / 3	---	160 - 170	0:30 - 0:60
Puff pastries	1 / 3	---	170 - 180	0:30 - 0:50
Rolls	1 /4	---	160	0:30 - 0:45
Small cakes (20 per tray) [1)]	1 /4	---	140	0:25 - 0:40

1) Pre-heat oven

Tips on baking

Baking results	Possible cause	Remedy
Cake is not browned enough at the bottom	Wrong oven level	Place cake lower in the oven
Cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower temperature setting
	Baking time too short	Set a longer baking time **Baking times cannot be reduced by setting higher temperatures**
	Too much liquid in the mixture	Use less liquid. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Temperature too low	Use a higher oven temperature setting.
	Baking time too long	Reduce baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Use a lower oven temperature setting and increase baking time
	Cake mixture/dough is unevenly distributed	Spread the mixture/dough evenly on the baking tray
Cake is not done within the baking time given	Temperature too low	Use a slightly higher oven temperature setting

Roasting

Ovenware for roasting

- Any heat-resistant ovenware is suitable to use for roasting. (Please follow the manufacturer's instructions.)
- You can place large roasts **directly in the roasting tray or on the shelf with the roasting tray underneath.**
- We recommend roasting leaner cuts **in a roasting pan with a lid.** The meat will be more succulent.
- All types of meat which are supposed be browned or form a crust or crackling can be roasted in a **roasting pan without a lid.**

Tips on using the Roasting Table
The information given in the following tables is for guidance only.

- We recommend meat and fish **weighing 1 kg or more** for roasting in the oven.
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some liquid in the roasting cookware.
- If required, turn the roast after 1/2 - 2/3 of the cooking time.
- Use the cooking juices to baste large roasts and poultry several times during the cooking time. This will give better roasting results.

Roasting Table

Type of meat	Quantity	Heating Function	Level	Temperature (°C)	Time (h:min)
Beef					
Pot roast	1 - 1.5 kg	Conventional Cooking	1	200 - 250	2:00 - 2:30
Topside beef or fillet					per cm of thickness
- rare[1)]	per cm of thick-ness	Turbo Grill	1	190 - 200	0:05 - 0:06
- medium	per cm of thick-ness	Turbo Grill	1	180 - 190	0:06 - 0:08
- well done	per cm of thick-ness	Turbo Grill	1	170 - 180	0:08 - 0:10
Pork					
Shoulder, neck, ham	1 - 1.5 kg	Turbo Grill	1	160 - 180	1:30 - 2:00
Pork chop	1 - 1.5 kg	Turbo Grill	1	170 - 180	1:00 - 1:30
Meatloaf	750 g - 1 kg	Turbo Grill	1	160 - 170	0:45 - 1:00
Knuckle of pork (pre-cooked)	750 g - 1 kg	Turbo Grill	1	150 - 170	1:30 - 2:00
Veal					
Roast veal	1 kg	Turbo Grill	1	160 - 180	1:30 - 2:00
Knuckle of veal	1.5 - 2 kg	Turbo Grill	1	160 - 180	2:00 - 2:30
Lamb					
Roast lamb, leg of lamb	1 - 1.5 kg	Turbo Grill	1	150 - 170	1:15 - 2:00
Saddle of lamb	1 - 1.5 kg	Turbo Grill	1	160 - 180	1:00 - 1:30
Game					

Type of meat	Quantity	Heating Function	Level	Temperature (°C)	Time (h:min)
Saddle of hare, leg of hare 1)	Up to 1 kg	Conventional Cooking	3	220 - 250	0:25 - 0:40
Loin of Game	1.5-2 kg	Conventional Cooking	1	210 - 220	1:15 - 1:45
Leg of Game	1.5 - 2 kg	Conventional Cooking	1	200 - 210	1:30 - 2:15
Poultry					
Poultry pieces	per 200-250 g	Turbo Grill	1	200 - 220	0:35 - 0:50
Half chicken	per 400-500 g	Turbo Grill	1	190 - 210	0:35 - 0:50
Poultry	1 - 1.5 kg	Turbo Grill	1	190 - 210	0:45 - 1:15
Duck	1.5 - 2 kg	Turbo Grill	1	180 - 200	1:15 - 1:45
Goose	3.5 - 5 kg	Turbo Grill	1	160 - 180	2:30 - 3:30
Turkey	2.5 - 3.5 kg	Turbo Grill	1	160 - 180	1:45 - 2:30
Turkey	4 - 6 kg	Turbo Grill	1	140 - 160	2:30 - 4:00
Fish (steamed)					
Fish, whole	1 - 1.5 kg	Conventional Cooking	1	210 - 220	0:45 - 1:15

1) Pre-heat oven

Table Meatprobe

Food to be cooked	Core temperature
Beef	
Top Side Beef, rare medium well done	45 - 50 °C 60 - 65 °C 75 - 80 °C
Pork	
Shoulder of pork, ham joint, neck	80 - 82 °C
Chop (loin)	75 - 80 °C
Meatloaf	75 - 80 °C
Veal	
Roast veal	75- 80 °C
Knuckle of veal	85 - 90 °C
Mutton / Lamb	

Food to be cooked	Core temperature
Leg of mutton	80 - 85 °C
Saddle of mutton	80 - 85 °C
Roast lamb, leg of lamb	75 - 80 °C
Game	
Saddle of rabbit	70 - 75 °C
Leg of rabbit	70 - 75 °C
Whole rabbit	70 - 75 °C
Saddle of venison	70 - 75 °C
Haunch of venison	70 - 75 °C

Grilling

Heating function: Economy Grill or Dual Grill with maximum temperature setting

Important: Always grill with the oven door closed.

Always pre-heat the empty oven for 5 minutes using the grilling function.

- To grill, insert the **shelf** into the **recommended oven level** .
- Always place the **roasting tray** in the **1st oven level** from the bottom.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling Table

Food to be grilled	Level	Grilling time	
		1st side	2nd side
Rissoles	4	8-10 mins.	6 - 8 mins.
Pork fillet	4	10-12 mins.	6 - 10 mins.
Sausages	4	8-10 mins.	6 - 8 mins.
Fillet steaks, veal steaks	4	6-7 mins.	5- 6Min.
Fillet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast	3	4-6 mins.	3-5 mins.
Toast with topping	3	6-8 mins.	---

Rotary spit

Dish	Quantity kg	Function	Temperature °C	Grilling time h:min
1 Chicken	Approx. 1 kg	Economy Grill + Spit Roast	240	1:00 - 1:10

Dish	Quantity kg	Function	Temperature °C	Grilling time h:min
2 Chicken	per 1 kg	Dual Grilll + Spit Roast	240	1:15 - 1:20
1 Duck	1.5 - 2 kg	Economy Grill + Spit Roast	240	1:20 - 1:40
Pork meat roll	1	Economy Grill + Spit Roast	240	1:45 - 2:15
Pork knuckle (1/2 hr. pre-cooked)	1 -1.3 kg	Economy Grill + Spit Roast	240	2:00 - 2:30

Low temperature cooking

With Slow Cook the meat becomes beautifully tender and remains particularly succulent.
We recommend this function for tender, lean pieces of meat and fish.
Slow Cook is not suitable for pot roasts or fatty pork roasts.
We recommend 120°C for smaller pieces of meat, e.g. steaks.
We recommend 150°C for larger pieces of meat, e.g. fillet of beef.

When using the heating function Slow Cook **always cook dishes uncovered** without a lid.

1. Sear the meat to be roasted in a pan on each side for 1-2 mins. at very high temperature.
2. Place meat in a roasting dish or directly on the oven shelf with the tray underneath to catch the fat.
3. Place it in the oven. Select heating function Slow Cook. If required, use the selector to select 150°C and cook until ready (see table).

Chart Slow Cook

Food to be cooked	Weight (g)	Setting	Level	Total time (minutes)
English roast beef	1000 - 1500	150 °C	1	90 - 110
Beef filet	1000 - 1500	150 °C	3	90 - 110
Roast veal	1000 - 1500	150 °C	1	100 - 120
Steak	200 - 300	120 °C	3	20 - 30

WARNING!
For cleaning, the appliance must be switched off and cooled down.

WARNING!
For safety reasons, do not clean the appliance with steam jet or high-pressure cleaning equipment!

CAUTION!
Do not use any scouring agents, sharp cleaning tools or scourers.

CAUTION!
Do not use any rough, polishing cleaners or sharp metal scrapers to clean the glass that can scratch the surface, as this can cause the glass to break.

The outside of the appliance

- Wipe down the front of the appliance with a soft cloth and a solution of hot water and washing-up liquid.
- For metal fronts, use normal commercially available cleaning agents.
- Please do not use any scouring agents or abrasive sponges.

Oven interior

Clean the oven after every use. This is the easiest way to remove dirt which then cannot burn on.

1. When the oven door is opened, the oven light switches itself on automatically.
2. Wipe out the oven after every use with a solution of washing-up liquid and then dry it.

Remove stubborn dirt with special oven cleaners.

When using oven sprays, please follow the manufacturer's instructions exactly!

Accessories

Wash up all insertable parts (oven shelf, baking tray, side rails, etc.) after each use and dry well. For easier cleaning, leave to soak for a while.

Non-stick accessories

Clean accessories with a soft sponge or cloth in hot water and washing-up liquid.

Bright spots in the coating do not mean that the surface is damaged.

Important! Do not use any aggressive or scouring cleaning agents, spray oven cleaners, steel soap pads or hard objects such as knives or sharp-edged scrapers. These destroy the coating.

Important! Do not clean these accessories in the dishwasher. The non-stick properties would be lost as a result.

Pyrolytic cleaning

Use this function to pyrolytically clean the oven. Selecting the function in the menu " Cleaning Menu".

WARNING!
The oven will become very hot during Pyrolysis! When a certain temperature is reached, the door is automatically locked.

Do not open the door when the oven is heating up as this will cause the process to abort. As soon as a certain temperature is reached, the oven door is automatically locked.

Cleaning Assistant

If the function " Cleaning Assistant" is active in the menu "Cleaning Menu" and you press Start Pyrolytic, the display tells you what you need to do before the cleaning process starts.

Cleaning Reminder

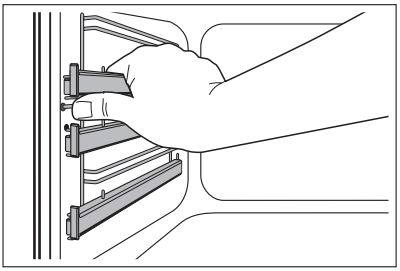
When the "CLEANING REMINDER" in the "Cleaning Menu" menu is switched on, an appropriate message is shown in the display, when it is time for the oven to be cleaned.

Oven shelf runners

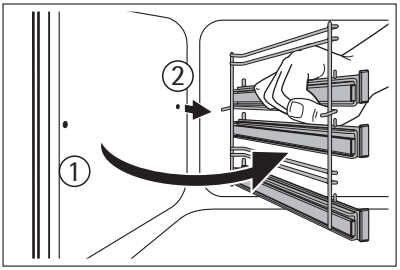
The left and right-hand side rails can be removed from the oven for cleaning the side walls of the oven.

Removing the side rails

First pull the rail forward away from the oven wall (1),

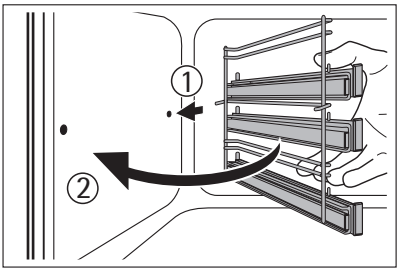


and then unhook it at the back(2).

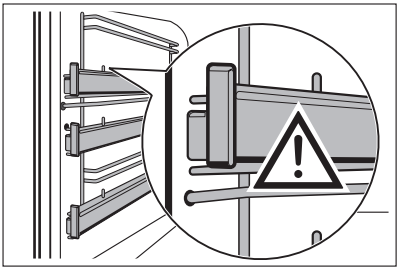


Replacing the side rails

Important! The rounded ends of the guides must point to the front.



To insert the rail first remount at the back (1) and then insert at the front and press into place (2).



Cleaning oven shelf runners

Clean the oven shelf runners with a solution of hot water and washing-up liquid

The oven shelf runners cannot be cleaned in the dishwasher. Do not lubricate the telescopic runners under any circumstances.

Oven light

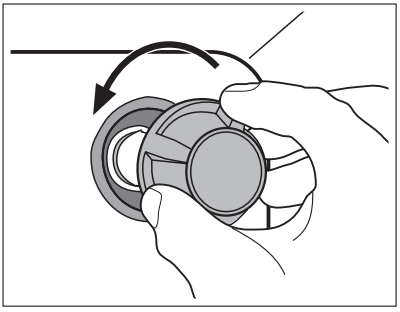
WARNING!
Risk of electric shock! Before replacing the oven light bulb:

- Switch off the oven!
- Take the fuses out of the fuse box or switch off.

To protect the oven light bulb and the glass cover, lay a cloth on the floor of the oven.

Replacing the oven light bulb/Cleaning the glass cover

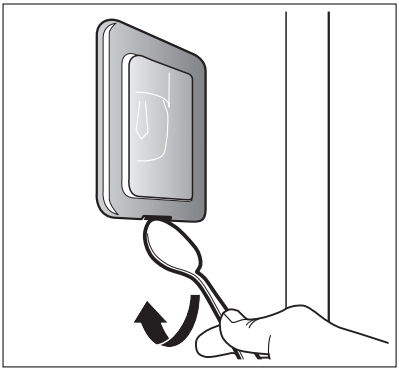
1. Take off the glass cover by turning it anti-clockwise and clean it.
2. If necessary:
   Replace with a 40 Watt, 230V, 300°C heat-resistant oven light bulb .
3. Re-fit the glass cover.



Replacing the side oven light bulb / Cleaning the glass cover

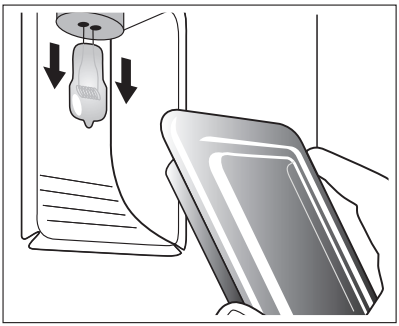
1. Take out the left side rail.

2. Remove the glass cover by using a narrow, blunt object (e.g. a teaspoon) and clean it.



3. If necessary: Replace oven halogen light bulb.

   Order a replacement bulb from customer services (see "Service / Customer Service")



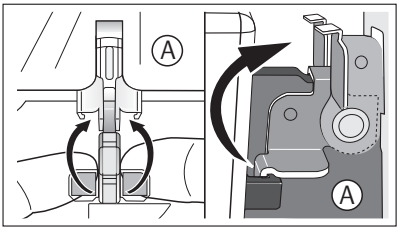
Always take hold of the halogen light bulb with a cloth to avoid burning on grease residues.

4. Re-fit the glass cover.
5. Replace the side rails.

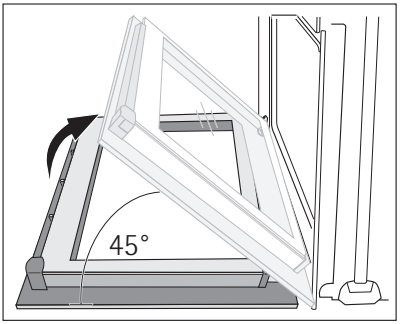
Oven door

Removing the oven door

1. Open the oven door as far as it will go.
2. Lift up **clamping levers** (A) on the two door hinges **fully** .



3. Close the oven door until the first position (angle approx. 45°).
4. Hold of the oven door with one hand on each side and pull it away from the oven at an upwards angle.



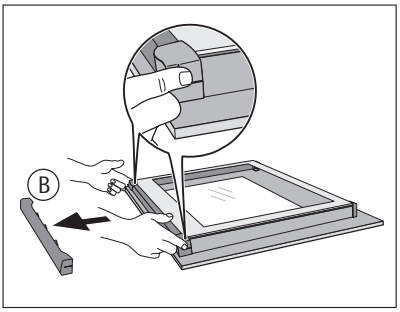
CAUTION!
Be careful when you remove the door from the appliance. The door is heavy!

Put the oven door with the outer side down on a soft and level surface to prevent scratches
Now you can remove the door glasses

Removing and cleaning the door glasses

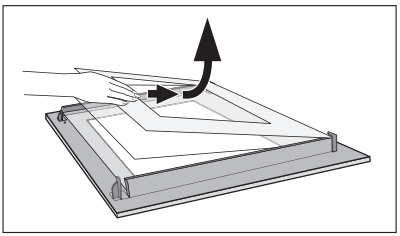
CAUTION!
Rough handling, especially around the edges of the front panel, can cause the glass to break.

1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.

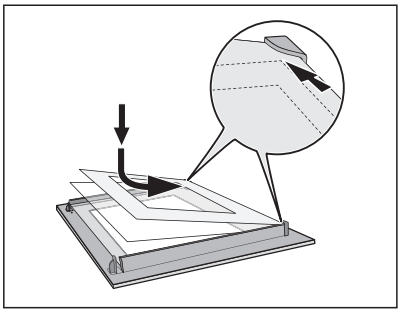


2. Pull the door trim to the front to remove it.
3. Hold the door glass panels on their top edge one by one and pull them upwards out of the guide
4. Clean the door glass panels.

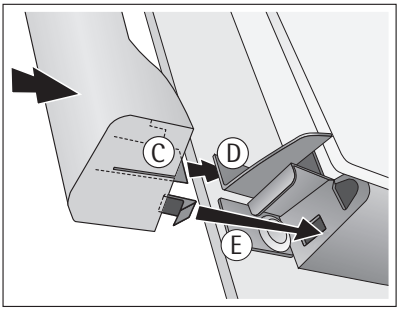
   Then insert them in opposite sequence: the smaller panel first, then the larger panel.

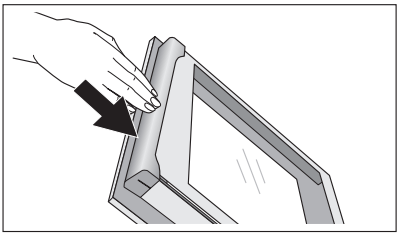


5. From the front put in the door glass panels at an angle into the door profile at the bottom edge of the door and lover them.
6. Hold the door trim (B) at each side, position it on the inner edge of the door. Put the door trim (B) into the top edge of the door.



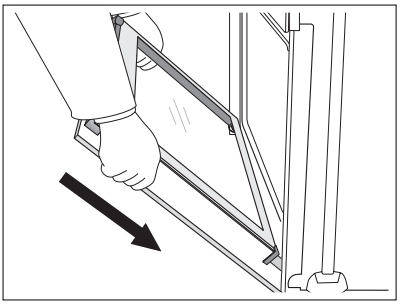
On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D). The clip seal (E) must be engaged.



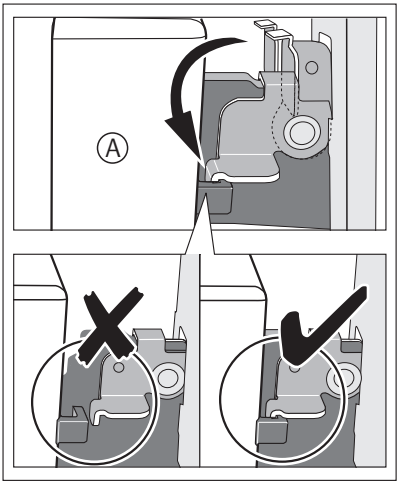


Installing the oven door

1. Hold the oven door with a hand on each side at an angle of approx. 45°. Put the recesses on the bottom of the oven door on the hinges on the oven. Let the door move down as far as it will go.
2. Open the oven door as far as it will go.



3. Fold up the clamping levers (A) on the two door hinges back to their initial position.
4. Close the oven door.



What to do if ...

Problem	Possible cause	Remedy
The oven is not heating up	The oven is not switched on	Switch on the oven
	The required settings have not been made	Switch on the oven
	The fuse in the house's electrical wiring (fuse box) has blown	Check the fuse. If the fuses trip repeatedly, please call an authorised electrician.
The oven lighting is not working	The oven light bulb is faulty	Change the oven lamp
F11 appears in the time display	The meat probe has short circuited or the meat probe's plug is not firmly in position in the socket	Insert the meat probe plug into the socket on the side wall of the oven as far as it will go
F2 appears in the time display	Temperature inside the oven is too high	Let the appliance cool down
A fault code that is not listed here appears in the clock display	Electronic fault	Switch the appliance off and on again via the house fuse or the safety switch in the fuse box. Contact Customer Service if the fault appears again.

Switch the appliance off and then on again by screwing the fuse out and in or actuating the circuit breaker in the fuse box. Contact the Customer Care Department when the fault appears again.

WARNING!
Repairs to the appliance must only be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

In the case of misuse the visit by the Customer Care Department technician or the repair may be chargeable, even during the warranty period.

Information for appliances with metal fronts:
Due to the appliance's cool front, when the door is opened during or shortly after baking or roasting, there may be condensation of the inner glass panel for a short while.

Disposal

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

WARNING!
Your appliance should be made inoperable before it is disposed of, so that it does not constitute a danger.
To do this, take the mains plug from the socket and remove the mains cable from the appliance.

Electrical Connection

The oven is designed to be connected to 230-240V~(50Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:
Letter L - Live terminal
Letter N - Neutral terminal
⏚ - Earth terminal

CAUTION!
This oven must be earthed!

The cable used to connect the oven to the electrical supply must comply to the specifications given below.
For UK use only

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
Cooker Control Circuit	2,5 mm²	PVC/PVC twin and earth	min: 15 A max: 20 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.
The switch must not break the yellow and green earth cable at any point.

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.
Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer declines any responsibility should these safety measures not be carried out.

Installation

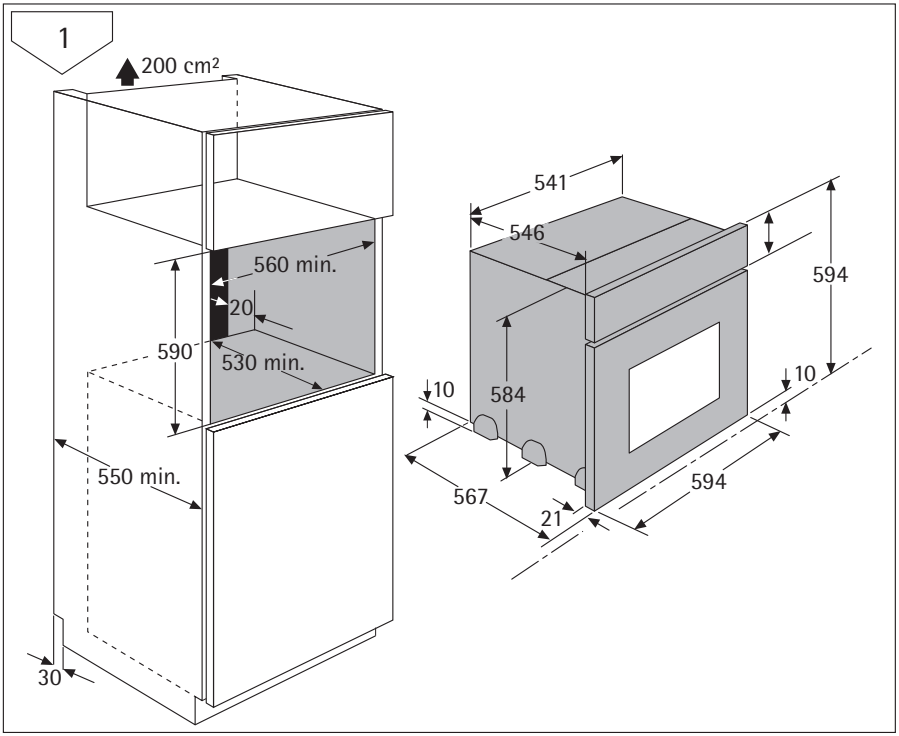
IMPORTANT
The new appliance may only be installed and connected by a qualified installation engineer. Please comply with this instruction. If you do not, any damage resulting is not covered by the warranty.

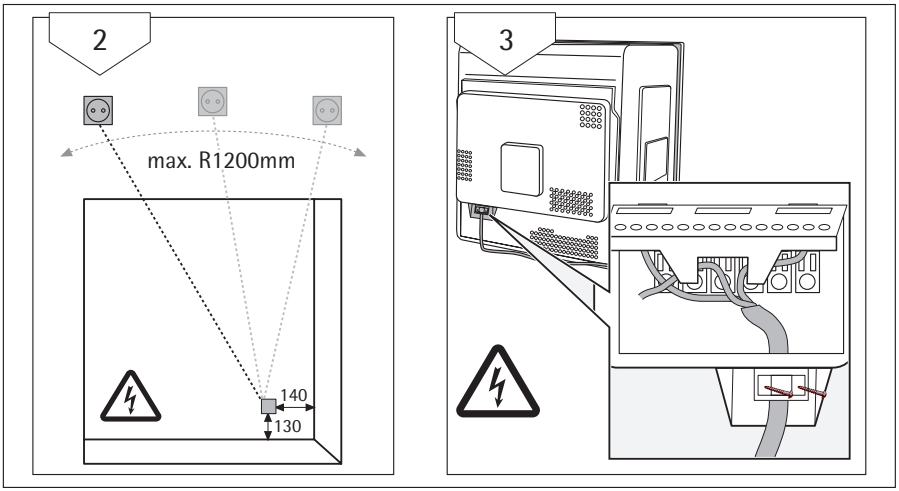
Safety information for the installer

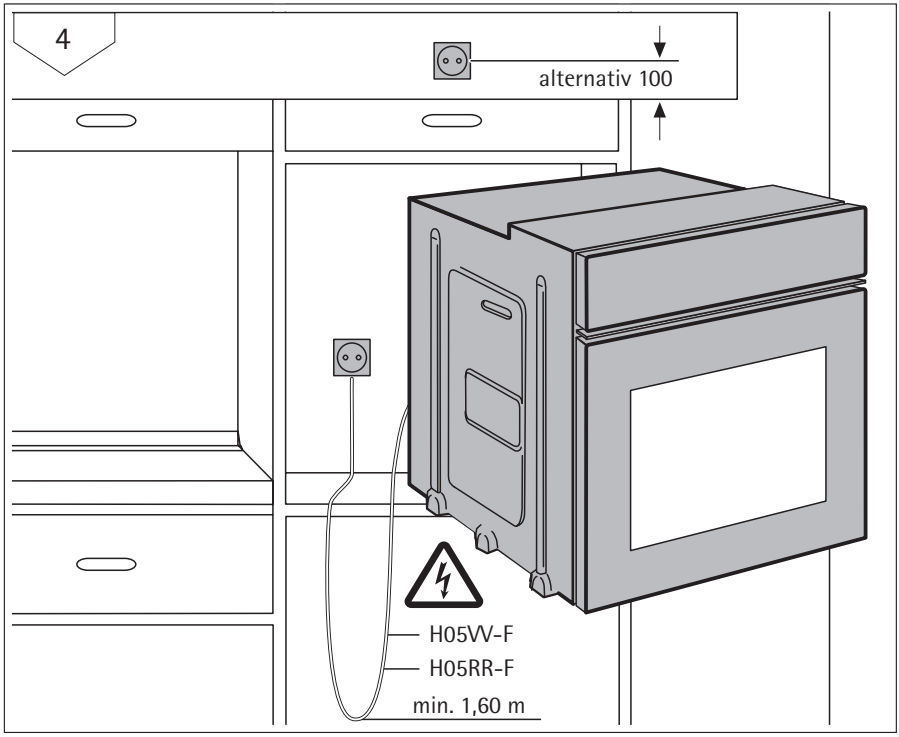
- The set-up of the electrical installation is arranged so that the appliance can be isolated from the mains with a minimum 3 mm all-pole contact separation.

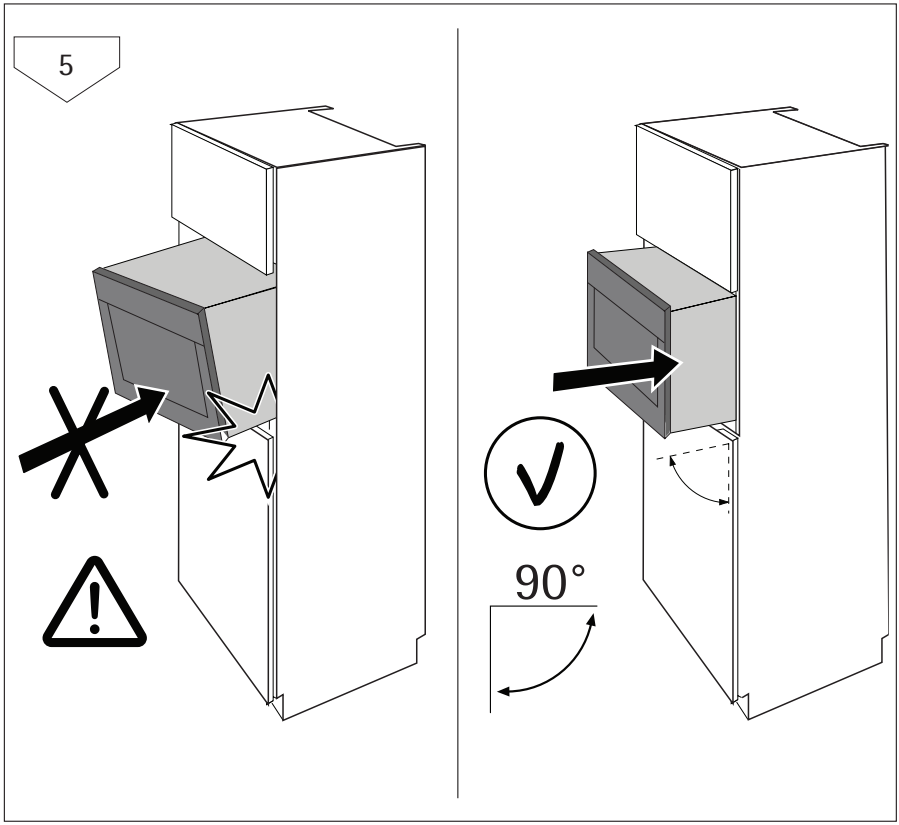
  Suitable isolation devices include, for example, circuit breakers, fuses (screw type fuses are to be removed from the holder), RCDs and contactors.
- Anti-shock protection must be provided by the installation.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in cookers and cooking surfaces are equipped with special attachment systems. For safety reasons, they must only be combined with appliances from the same manufacturer.

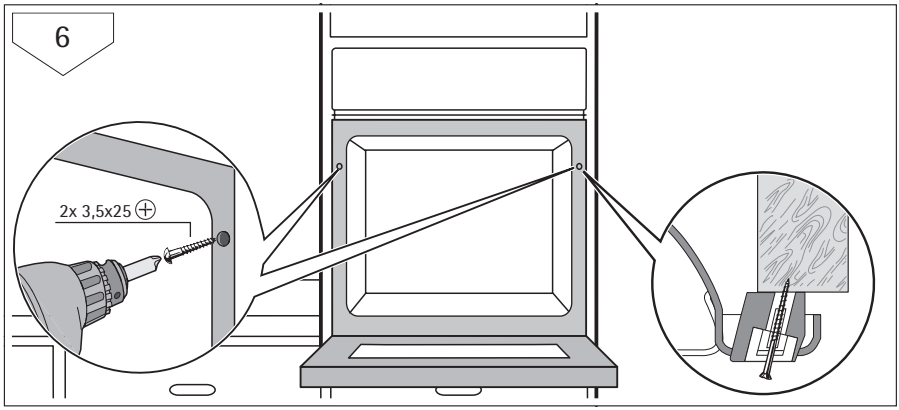
The use of heat protection strips is prohibited for cookers and ovens with Pyrolytic, if the recess has a rear wall and closed ground-level compartment.
However installation is possible with a ground-level compartment that has been shortened by at least 20 mm and which has base ventilation of the same cross-section.


1
200 cm²
560 min.
20
590
530 min.
550 min.
30
541
546
594
10
584
10
567
21
594


2
max. R1200mm
140
130
3


4
alternativ 100
H05VV-F
H05RR-F
min. 1,60 m


5
90°


6
2x 3,5x25

GB IE GREAT BRITAIN & IRELAND - Guarantee/Customer Service

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **0870 5 929 929** (Call will be routed to Service Force Centre covering your postcode area).
For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk**
Before calling out an engineer, please ensure you have read the details under the heading "What to do if..."
When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk
Customer Care Department,

	Tel: (Calls may be recorded for training purposes)
Electrolux	08705 950 950
AEG-Electrolux	08705 350 350
Zanussi-Electrolux	08705 727 727

For Customer Service in The Republic of Ireland please contact us at the address below:
Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

GB **European Guarantee:** This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

www.electrolux.com

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Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
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Slovenija	+38 61 24 25 731	Gerbičeva ulica 98, 1000 Ljubljana
Slovensko	+421 (02) 32141334	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Seberíniho 1, 821 03 Bratislava
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Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim İstanbul

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Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND

This document sets out the terms and conditions of product warranties for Electrolux branded appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Electrolux appliance. General Terms and Conditions

1. In this warranty
   - Electrolux' means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;
   - 'Appliance' means any Electrolux product purchased by you accompanied by this document;
   - 'Warranty Period' means

     i) where you use the Appliance for personal, domestic or household purposes in Australia the period of 24 months and in New Zealand the period of 24 months;

     ii) where you use the Appliance for commercial purposes, in Australia the period of 0 months and in New Zealand the period of 0 months, (if the period stated is 0 months you are not covered by this product warranty) following the date of original purchase of the Appliance;
   - 'you' means the purchaser of the Appliance not having purchased the appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.
4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge if your appliance is readily accessible without special equipment, and subject to these terms and conditions, repair or replace any parts which it considers to be defective. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.

6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.
7. Proof of purchase is required before you can make a claim under this warranty.
8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
   - The Appliance is damaged by
     i) accident
     ii) misuse or abuse, including failure to properly maintain or service
     iii) normal wear and tear
     iv) power surges, electrical storm damage or incorrect power supply
     v) incomplete or improper installation
     vi) incorrect, improper or inappropriate operation
     vii) insect or vermin infestation.
   - The Appliance is modified without authority from Electrolux in writing.
   - The Appliance's serial number or warranty seal has been removed or defaced.
   - The Appliance was serviced or repaired by anyone other than Electrolux or its Authorised Service Centres.
9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

Limitation of Liability

10. To the extent permitted by law:
    - Electrolux excludes all warranties other than as contained in this document;
    - Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.
11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited (where it is fair and reasonable to do so),:
    - in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances. Upon being replaced, parts and Appliances become the property of Electrolux; or
    - in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services re-supplied;

and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

Privacy

You acknowledge that in the event that you make a warranty claim it will be necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before Calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.

FOR SERVICE OR TO FIND THE ADDRESS OF YOUR NEAREST STATE SERVICE CENTRE IN AUSTRALIA **Please call 13 13 4 9** For the cost of a local call (Australia only)	**SERVICE AUSTRALIA** Electrolux **ELECTROLUX HOME PRODUCTS**	**FOR SPARE PARTS** OR TO FIND THE ADDRESS OF YOUR NEAREST STATE SPARE PARTS CENTRE IN AUSTRALIA **Please call 13 13 50** For the cost of a local call (Australia only)
FOR SERVICE OR TO FIND THE ADDRESS OF YOUR NEAREST AUTHORISED SERVICE CENTRE IN NEW ZEALAND **Free call 0800 10 66 10** (New Zealand only)	**SERVICE NEW ZEALAND** Electrolux **ELECTROLUX HOME PRODUCTS**	**FOR SPARE PARTS** OR TO FIND THE ADDRESS OF YOUR NEAREST SPARE PARTS CENTRE IN NEW ZEALAND **Free call 0800 10 66 20** (New Zealand only)

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